

Component

Young leaf and vegetables salad, served with smoke goat cheese
\$15



Market fish ceviche
passion aspic
fennel slaw, white tomato mousse
\$18

Chef du Moment
(Chef Myat Nyein Chan)

Fennel & Mussels
white wine butter, pangrattato
\$18

Chef du Moment
(Chef Shaun Langdon)

Pan seared foie gras
szechuan pepper marinated strawberry
French toast and citrus sauce
\$20



Scallop sashimi
miso & ginger dressing, pickled vegetables
lemon & ginger sorbet
\$20

Chef du Moment
(Chef Fabien Simon)

Liquid

Chef daily creation
according to season and daily market
\$8

Asparagus velouté
seafood parcel and truffle foam
\$9

Double boiled beef consommé
braised ox tail and foie gras ravioli
\$10

Coconut lobster bisque
Thai inspired garlic bread
\$20

Chef du Moment
(Chef Fabien Simon)



Signature



Vegetarian



Healthy



Contains pork

All prices are subject to 10% service charge & 5% government tax

Land

1 kg Australian beef Tomahawk
Served with daily chef sauces and side dishes
\$98

S

Australian Angus beef tenderloin
truffle potato, asparagus & roasted shallots
rye bread & hazelnut crumble,
natural jus
\$40

Chef du Moment
(Chef Fabien Simon)

Crusted lamb rack
spiced gnocchi, tomato harissa,
eggplant kasundi, labneh cheese
\$40

Chef du Moment
(Chef Fabien Simon)

Roasted pressed duck
Lyonnaise puree, yoghurt
port raisin sauce
\$40

Chef du Moment
(Chef Shaun Langdon)

Sous vide miso prime pork loin
carrot & ginger puree,
toasted almond flakes, roasted pear
yuzu jus
\$32



Romesco crumbed chicken
potato curry
gratin, carrot & orange puree
wild mushroom, tomato sauce
\$30

Chef du Moment
(Chef Myat Nyein Chan)

Potato and lentil risotto
zucchini, curry mascarpone, confit tomatoes, parmesan
\$25



Signature



Vegetarian



Healthy



Contains pork

All prices are subject to 10% service charge & 5% government tax

Ocean

Atlantic Scallops
roasted pumpkin mousseline
wild mushrooms, crispy ham and chorizo sauce
\$30



Fresh market fish
roasted vegetables, saffron potato, beurre blanc
\$35

Lemon tea smoked salmon
saffron & fennel mousseline
orange and dashi emulsion, skin crackling
\$30

Lobster ravioli coconut scented slow cooked lobster, curry oil
\$35

Delight

Coconut Alaska bomb
roasted pineapple, passion fruit caramel
\$12

Myanmar chocolate parfait
praline hazelnut crispy
sea salt caramel cream
\$12

Chocolate moelleux cake
Vanilla, berries compote
\$10

Maple & pine nut parfait
White chocolate Chantilly, hazelnut crunch
\$9

Selection of imported cheeses platter
French jam and mixed nuts
\$22



Signature



Vegetarian



Healthy



Contains pork

All prices are subject to 10% service charge & 5% government tax

Savory - \$45

Young leaf and vegetables salad
served with smoked goat cheese



Asparagus velouté and truffle foam



Lemon tea smoked salmon saffron & fennel mousseline,
orange and dashi emulsion, skin crackling



Maple & pine nut parfait
White chocolate Chantilly, hazelnut crunch



Coffee or tea



Signature



Vegetarian



Healthy



Contains pork

All prices are subject to 10% service charge & 5% government tax

Indulge - \$50

Fennel & Mussels
white wine butter, pangrattato



Double boiled beef consomme
braised ox tail and foie gras ravioli



Atlantic Scallops
roasted pumpkin mousseline
wild mushrooms, crispy ham and chorizo sauce



Or

Romesco crumbed chicken potato curry
gratin, carrot & orange puree
wild mushroom, tomato sauce



Coconut Alaska bomb
roasted pineapple, passion fruit caramel



Coffee or tea



Signature



Vegetarian



Healthy



Contains pork

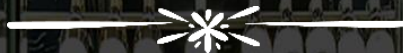
All prices are subject to 10% service charge & 5% government tax

Satiate - \$60

Pan seared foie gras
szechuan pepper marinated strawberry
French toast and citrus sauce



Coconut lobster bisque
Thai inspired garlic bread



Atlantic Scallops
roasted pumpkin mousseline
wild mushrooms, crispy ham and chorizo sauce



Australian Angus beef tenderloin
truffle potato, asparagus & roasted shallots
rye bread & hazelnut crumble,
natural jus



Myanmar chocolate parfait
praline hazelnut crispy
sea salt caramel cream



Coffee or tea



Signature



Vegetarian



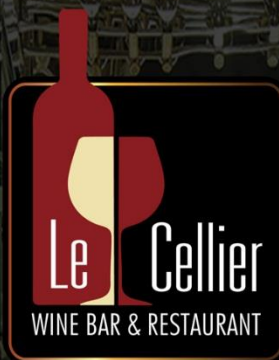
Healthy



Contains pork

All prices are subject to 10% service charge & 5% government tax

@ Le Cellier
Chef du Moment



A message from

Chef Fabien Simon

"To me food is a celebration, a tool for inspiration, creativity and stimulation of our senses. Food brings individuals together and strengthens their bond. Food nourishes our hearts."

"Food is a source of joy"

A message from
Chef Shaun Langdon

"Has a fresh, contemporary approach that sees the blending of international flavors in a tried-and-true East-meets-West fashion."



A message from

Myat Hyein Chan

"Cooking is not a magic, It's about imagination and respect of every single products to touch the memory of the guests"